



# FOOD SAFETY FACT SHEET

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## Manual Cleaning and Sanitizing

The U.S. Centers for Disease Control and Prevention has identified contamination of food equipment as one of the five leading causes of foodborne illness. Research shows that serious illnesses can result when people ingest even a few organisms like *E. coli* 0157:H7 and *Shigella* spp.

The Kansas Food Code requires that food contact surfaces and utensils be routinely **washed, rinsed and sanitized**.

General procedures for manual cleaning and sanitizing are as follows:

**Clean** sinks before using.

**Scrape** food debris from utensils and equipment.

**Wash** thoroughly in a hot detergent solution, draining and refilling as often as necessary to keep the water clean.

**Rinse** by complete immersion in clean hot water to remove detergent, abrasives, etc.

**Sanitize** by immersion for at least one minute in an approved chemical solution:

- 50 – 200 MG/L chlorine; mix with cool water
- 200 MG/L quaternary ammonia; mix with 75°F water
- 12.5 – 25 MG/L iodine

Allow all utensils and equipment to air dry.

